

## Go, Slow, and Whoa Foods

Use this chart as a guide to help you and your family make smart food choices. Post it on your refrigerator at home or take it with you to the store when you shop. Refer to the Estimated Calorie Requirements handout and the sample Eating Plans to determine how much of these foods to eat to maintain energy balance.

**GO Foods**—Eat almost anytime. **SLOW Foods**—Eat sometimes, at most several times a week. **WHOA Foods**—Eat only once in a while or for special treats.

Food Group	GO Almost anytime foods	SLOW Sometimes foods	WHOA Once in a while foods		
	Nutrient-dense		Calorie-dense		
Vegetables	Almost all fresh, frozen, and canned vegetables without added fat and sauces	All vegetables with added fat and sauces; oven- baked french fries; avocado	Fried potatoes, like french fries or hash browns; other deep-fried vegetables		
Fruits	All fresh, frozen, canned (in juice)	100 percent fruit juice; fruits canned in light syrup; dried fruits	Fruits canned in heavy syrup		
Breads and Cereals	Whole-grain breads, pita bread; tortillas and pasta; brown rice; hot and cold unsweetened whole grain breakfast cereals	White refined flour bread, rice, and pasta. French toast; taco shells; combread; biscuits; granola; waffles and pancakes	Croissants; muffins; dough- nuts; sweet rolls; crackers made with <i>trans</i> fats; sweet- ened breakfast cereals		
Milk and Milk Products	Fat-free or 1 percent reduced-fat milk; fat-free or low-fat yogurt; part skim, reduced fat, and fat-free cheese; low-fat or fat-free cottage cheese	2 percent low-fat milk; processed cheese spread	Whole milk; full-fat American, cheddar, Colby, Swiss, cream cheese; whole-milk yogurt		
Meats, Poultry, Fish, Eggs, beans and Nuts	Trimmed beef and pork; extra lean ground beef; chicken and turkey without skin; tuna canned in water; baked, broiled, steamed, grilled fish and shellfish; beans, split peas, lentils, tofu; egg whites and egg substitutes	Lean ground beef, broiled hamburgers; ham, Canadian bacon; chicken and turkey with skin; low-fat hot dogs; tuna canned in oil; peanut butter; nuts; whole eggs cooked without added fat	Untrimmed beef and pork; regular ground beef; fried hamburgers; ribs; bacon; fried chicken, chicken nuggets; hot dogs, lunch meats, pepperoni, sausage; fried fish and shellfish; whole eggs cooked with fat		
Sweets and Snacks*	Ice milk bars; frozen fruit juice bars; low-fat frozen yogurt and ice-cream; fig bars, ginger snaps, baked chips; low-fat microwave popcorn; pretzels		Cookies and cakes; pies; cheese cake; ice cream; chocolate; candy; chips; but- tered microwave popcorn		
Fats	Vinegar; ketchup; mustard; fat-free creamy salad dress- ing; fat-free mayonnaise; fat- free sour cream, Vegetable oil, olive oil and oil-based salad dressing** Low-fat	creamy salad dressing; low- fat mayonnaise; low-fat sour cream	Butter, margarine; lard; salt pork; gravy; regular creamy salad dressing; mayonnaise; tartar sauce; sour cream; cheese sauce; cream sauce; cream cheese dips		



Go, Slow, and Whoa Foods, continued.					
Food Group	GO Almost anytime foods	SLOW Sometimes foods	WHOA Once in a while foods		
	Nutrient-dense		Calorie-dense		
Beverages	Water, fat-free milk or 1 percent reduced-fat milk; diet soda; diet iced teas and lemonade	2 percent low-fat milk; 100 percent fruit juice; sports drinks	Whole milk; regular soda; sweetened iced teas and lemonade; fruit drinks with less than 100 percent fruit juice		

<sup>\*</sup>Though some of the foods in this row are lower in fat and calories, all sweets and snacks need to be limited in order to not exceed one's daily calorie requirements.

Source: Adapted from CATCH: Coordinated Approach to Child Health, 4th Grade Curriculum, University of California and Flaghouse, Inc. 2002

From Go to Slow to Whoa: The Importance of How To Prepare Food						
	GO	SLOW	WHOA			
Vegetable	Plain baked potato	Baked potato with 1 tsp butter and 1 tsp sour cream	French fries			
Bread	Slice of toast	Slice of French toast	Doughnut			
Meat	Skinless chicken breast	Chicken with skin	Fried chicken			

<sup>\*\*</sup>Vegetable and olive oils contain no saturated or *trans* fats and can be consumed daily, but in limited portions to meet daily calorie needs. (See Sample USDA Food Guide and DASH Eating Plan at the 2,000-Calorie Level handout)